

SOUPS & STARTERS

BREEZE CLAM CHOWDER – 10

applewood-smoked bacon | fresh herbs |
oyster crackers

TRUFFLE FRITES (V, GF) – 14

sea salt curly fries | asiago cheese |
white truffle oil

CRISPY CAULIFLOWER (GF) – 12

rice flour | asian citrus sauce

MARYLAND CRAB CAKES – 16

jicama-mango salad | citrus aioli

ROASTED BONE MARROW – 15

brioche | barbecue dust | egg white salad

STEAMED CLAMS (GF) – 14

cisco beer | linguica sausage | white navy beans
| kale | toasted ciabatta

FROM THE GARDEN

BREEZE SIGNATURE SALAD (V, GF) – 16

grilled zucchini - squash |
corn | asparagus |
roasted tomatoes |
cilantro vinaigrette

ARUGULA SALAD (V, GF) – 15

candied hazelnuts |
strawberries | goat cheese |
balsamic vinaigrette

CLASSIC CAESAR – 16

romaine lettuce | white anchovies |
herb croutons | shaved parmesan

GRILLED SALAD ENHANCEMENTS

Shrimp - 11 | Scallops - 14 |
Salmon - 12 | Chicken - 9

FROM THE LAND

PAN PRESSED CHICKEN (GF) – 28

haricots verts | baby carrots |
potato puree | natural jus

STEAK FRITES (GF) – 38

8 oz. prime filet |
gratinated creamed spinach |
white truffle frites |
chimichurri sauce

BONE IN NY STRIP (GF) – 44

16 oz. ny strip | asparagus |
fork mashed potatoes | bacon jam

FROM THE SEA

BREEZE CLAMBAKE (GF) – 42

1 1/2lb. lobster | sweet corn |
linguica sausage | red bliss potatoes |
little neck clams

LAVENDER HONEY ROASTED SALMON – 28

shaved brussels sprouts |
mascarpone-herb polenta

SEAFOOD STEW (GF) – 37

saffron tomato broth |
mussels - scallops – codfish - lobster

PORCINI DUSTED SCALLOPS (GF) – 31

pancetta | sweet pea risotto

FROM THE EARTH

MUSHROOM RAGOUT GNUDI (V, GF) – 28

ricotta dumplings |
exotic mushroom ragout |
parmesan | arugula

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked potentially hazardous foods may increase risk of foodborne illness. For Parties of 8 or more, an 18% gratuity will be added to your bill. We appreciate your patronage.

COCKTAILS

ACK BREEZE – 14

888 blueberry vodka | muddled blueberries | chambord | orgeat | fresh lime | soda | cranberry juice

MADAKET MAI TAI – 14

rumson rum | orgeat | pineapple juice | orange juice | lime juice | angostura bitters

ANTS ON A MULE – 14

seasonal mule | ginger beer | coco lopez | new amsterdam vodka | black sesame seeds | cucumber slices

THE SOUTH – 14

maker's mark | orgeat | maple bacon almond swizzle stick

PINS AND NEEDLES – 14

botanist gin | soda | tonic | muddled cucumber | blue himalayan salted cucumber

SEASONAL SANGRIA – 14

red or white wine
with seasonal fruit | peach schnapps | orange juice | simple syrup | lime juice



PRIVATE CABANA DINING EXPERIENCE

For a more intimate experience, try private dining in one of our poolside cabanas. Cabana seatings are available at 7:30 p.m. & 8 p.m. To book a cabana dinner, please contact our Concierge.

breeze

DINNER MENU

TUESDAY THROUGH SATURDAY
5PM-9PM

We take great pride in our guests safety, hence this area has been cleaned and sanitized for you.

Our team will be right with you, please make sure you let us know if there is anything else you will be needing, as your safety and experience is our priority.

Thank you for joining us.

508.228.4730
PRIVATE DINING & TAKEOUT

Albert Cannito
Executive Chef

Peter Hamil
Executive Sous Chef